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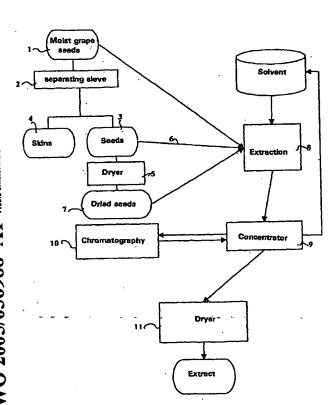
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(54) Title: PROCESS FOR PRODUCING A GRAPE SEED EXTRACT HAVING A LOW CONTENT OF MONOMERIC POLYPHENOLS



(57) Abstract: A process of grape seed extraction from Vitis vinifera grapes previously treated in any variety of manners is characterised in that skin and seeds are separated immediately after the work up to which the grapes have been subjected, so as to avoid and/or stop any fermentation due to the presence of skin of any other process liquids.